

Chef Miller's Chart Room Restaurant

Weekend Brunch Menu

Parties of 6 or more with split checks, please inform your server prior to ordering. Thank you.

We only use organic eggs.

Signature Breakfasts

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|---|-------------------|
| Yogurt Parfait | \$9 |
| vanilla yogurt, fresh fruit, granola | |
| Vanilla-Rum French Toast | \$7 / \$12 |
| baguette, powdered sugar, fresh fruit | |
| Oatmeal Supreme | \$9 |
| whole grain oats, candied pecans, dried cranberries, fresh apple | |
| House-Made Buttermilk Biscuits & Gravy from Scratch | \$8 / \$13 |
| all made from scratch in our kitchen, choice of eggs | |
| Elk Sausage & Potato Hash | \$16 |
| caramelized onion, mushrooms, potatoes, choice of eggs | |
| Veggie & Potato Hash | \$15 |
| broccoli, asparagus, mushrooms, bell peppers, onions, cheddar-jack cheese, choice of eggs | |

The following items are served with your choice of home fries or fruit.

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|--|-------------|
| Traditional Eggs Benedict | \$15 |
| poached eggs, sliced ham, house-made hollandaise sauce, english muffin | |
| Crab Cake Benedict | \$15 |
| poached eggs, signature crab cakes, house-made hollandaise sauce | |

The following items are served with your choice of home fries or fruit, and choice of toast.

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|---|-------------|
| The Basics - two eggs your way | \$9 |
| OR with bacon, ham, or sausage | \$11 |
| OR with elk sausage | \$13 |
| OR with bacon, sausage, ham and elk sausage | \$16 |
| Three Egg Omelets - bacon, mushroom & swiss | \$14 |
| OR spanish: chorizo, black beans, bell peppers, cheddar-jack cheese, pico de gallo, sour cream | \$14 |
| OR ham & cheddar-jack cheese | \$14 |
| OR spinach, grilled onions & bell peppers, feta | \$14 |

À La Carte

1 egg \$3 2 eggs \$5 ham/ bacon/sausage \$5 elk sausage \$6 extra cheese \$1.50 home fries \$4
pico de gallo/sour cream \$1.25 fruit \$5 toast/english muffin \$3 cold cereal \$3.50 plain oatmeal \$6

Beverages

coffee: regular or decaf \$2.50 variety of selected teas \$2.50 hot chocolate \$2.50
milk: whole or skim - small \$2.50 large \$4.50
juice: orange, tomato, apple, cranberry, lemonade - small \$2.50 large \$4.50
fountain soda: dr. pepper, coke, diet coke, sprite, barq's root beer - \$2.50
served tableside from the espresso & gift shop: espresso specialty drinks, alaska chai, zen chai, fruit smoothies

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Soups

Clam Chowder - new england style clam chowder **\$5 / \$8**

Soup, Salad & Bread - house salad, bowl of soup or clam chowder, freshly baked homemade bread **\$12**

Salads

Pear & Feta Spinach Salad **\$9 / \$15**

toasted almonds, candied pomegranate, red onion, balsamic vinaigrette

Mixed Berry Feta & Bacon Salad **\$9 / \$15**

blueberries, raspberries, bacon, feta, lettuce, poppyseed vinaigrette

Caesar Salad **\$7 / \$11**

romaine, grated parmesan cheese, croutons, caesar dressing

add chicken or rockfish **\$7**

add scallops **\$11**

add grilled halibut **\$12**

House Salad **\$5 / \$8**

grape tomatoes, shredded carrot, cheddar jack cheese, croutons, choice of house made dressings:
sweet chili garlic vinaigrette, buttermilk garlic, blue cheese, lemon honey vinaigrette, balsamic vinaigrette

Sharable Small Plates

Alaskan Crab & Artichoke Dip - cream cheese, sour cream, parmesan, freshly baked homemade bread **\$13**

Seared Crab Cakes - house-made tarter, fried onion strings **\$15**

Baked Macaroni & Cheese - cheddar, jack, fontina, parmesan **\$10**

Burgers, Sandwiches & Lunches

served with choice of fries, vinaigrette slaw, house salad, or the soup of the day – or upgrade with a cup of chowder

King Crab Roll - celery, green onion, mayonnaise, leaf lettuce, toasted bun **\$15**

Colossal Alaskan King Crab Legs - lemon, drawn butter **One 12 oz. leg \$38 / Two 12 oz. legs \$75**

Fish-n-Chips - panko fried, french fries, house-made tartar sauce **Halibut \$19 Rockfish \$15**

B.L.T. - bacon, lettuce, tomato, grilled sourdough **\$12**

Vegan Beyond Burger® - revolutionary plant-based burger that looks, cooks, and satisfies like beef, shredded lettuce, pickle, tomato, potato bun, side salad with sweet chili garlic vinaigrette **\$15**

Kachemak Burger **\$14**

½ lb. american wagyu beef, shredded lettuce, pickle, tomato, house-made tartar sauce, brioche bun
(add cheese \$1.50, bacon \$2, other stuff \$1.25 each)

Jalapeño Cheddar Bacon Burger **\$17**

½ lb. american wagyu beef, shredded lettuce, pickle, tomato, house-made tartar sauce, brioche bun

Cracker Pepper Mushroom Onion Swiss Burger **\$17**

½ lb. american wagyu beef, shredded lettuce, pickle, tomato, house-made tartar sauce, brioche bun